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Peru

Food and Agricultural Import Regulations and Standards

Export Certificate Report

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Approved by:

Melinda D. Sallyards

U.S. Embassy

Prepared by:

Violeta Gutierrez

Report Highlights:

This report identifies Peru's import requirements for export certificates. It intends to help U.S. exporters understand these requirements and consequently, facilitate trade between the U.S. and Peru.

Includes PSD Changes: No
Includes Trade Matrix: No
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PERU: FOOD AND AGRICULTURAL IMPORT REGULATIONS AND STANDARDS (FAIRS), EXPORT CERTIFICATE REPORT

DISCLAIMER: This report was prepared by the Office of Agricultural Affairs of the USDA/Foreign Agricultural Service in Lima, Peru for U.S. exporters of domestic food and agricultural products. While every possible care was taken in the preparation of this report, information provided may not be completely accurate either because policies have changed since its preparation, or because clear and consistent information about these policies was not available. It is highly recommended that U.S. exporters verify the full set of import requirements with their foreign customers before any goods are shipped.

SECTION I. LIST OF EXPORT CERTIFICATE REQUIREMENTS

The following are export certificates required according to Peruvian regulations:

Product(s)	Title of Certificate	Attestation Required on Certificate	Purpose	Requesting Ministry
Imported Food and Beverages	Certificate of Free Trade and Use	Not required.	Certificate of Free Trade	Digesa (Ministry of Health)
Imported plant products	Phytosanitary Certificate	Fulfill health requirements according to import permit and sanitary inspection. See Appendix I.	Health certificate	Senasa (Ministry of Agriculture)
Imported animal products	Zoosanitary Certificate	Fulfill health requirements according to import permit and sanitary inspection. See Appendix I.	Health certificate	Senasa (Ministry of Agriculture)

SECTION II. PURPOSE OF SPECIFIC EXPORT CERTIFICATES

Certificate of Free Trade and Use

The General Environmental Health Bureau (Digesa), within the Ministry of Health, requires the Certificate of Free Trade and Use to ensure that the food or beverage imported into Peru is also commercialized in the country of origin.

Phytosanitary Certificate

SENASA, the Peruvian Sanitary and Phytosanitary agency within the Ministry of Agriculture, requires the Phytosanitary Certificate to ensure that local import requirements are met to control the risk of pest diseases entering Peru. Certificates need to be issued by the sanitary authority of the exporting country and must meet those requirements to be admitted into Peru.

Zoosanitary Certificate

SENASA requests the Zoosanitary Certificate to prevent access of animals or their by-products with sanitary problems in order to protect local animal health and to ensure food safety. The Sanitary Certificate, submitted by the sanitary authority of the exporting country, must comply with local import requirements to accept the product into Peru.

SECTION III. SPECIFIC ATTESTATIONS REQUIRED ON EXPORT CERTIFICATES

A. Certificate of Free Trade and Use

Digesa require no specific attestation or format. To see the list of U.S. agencies authorized to issue these certificates please refer to our FAIRS report PE5013 or visit http://www.digesa.minsa.gob.pe/webmaster/pw_dehaz/lista.pdf. Certificates issued by agencies that are not on this list can be admitted previous consultation with Digesa.

B. Animal and Animal Products

The certificate must accomplish Peru's import requirements and have to be signed and stamped by the USDA official. Attestations depend on the product. For product specific import requirements and attestations see Appendix I. The following is the list of USDA forms for each animal or animal product accepted by SENASA:

Animal Product	USDA Agency	Requested Form
Bovine Semen (Protocol)	APHIS	Not required.
Horses (Protocol)	APHIS	APHIS form VS 17-37.
Milk and Milk Products (Protocol)	AMS	AMS Health Certificate Worksheet
Pork Pellets	FSIS	FSIS form 9060-7.
Gross (greasy) goat hair (fiber)	APHIS	APHIS form VS 16-4.
Spray dried porcine blood	APHIS	Not required.
Newborn baby chicks/ fertilized or embryo eggs	APHIS	APHIS form VS 16-4.
Ferrets	APHIS	APHIS form VS 16-4.
Reptiles	APHIS	APHIS form VS 16-4.
Kangaroos	APHIS	APHIS form VS 16-4.
Salted porcine casings	FSIS	FSIS form 9060-7.
Matured pork ham, partially cooked or cooked	FSIS	Under negotiations.
Pork de-boned meat	FSIS	Under negotiations.
Pork offal or by-products	FSIS	Under negotiations.
Poultry and poultry products	FSIS	Under negotiations.
Beef and by-products	FSIS	Under negotiations.

- APHIS: Animal Plant Health Inspection Service
- AMS: Agricultural Marketing Service
- FSIS: Food Safety and Inspection Service

C. Plant and Plant Products

The phytosanitary certificate should be issued using the APHIS form PPQ 577 and has to be signed and stamped by the corresponding APHIS officer. Specific attestations for phytosanitary import certificates are included in Appendix I.

SECTION IV. GOVERNMENT CERTIFICATES' LEGAL ENTRY REQUIREMENTS

A. Certificate of Free Trade and Use

This certificate must be submitted to Digesa including the list of products that apply for the Food and Beverages Sanitary Registration (RSA) according to Law No. 26842 of July 20, 1997. Food and Beverages for trade need the RSA for Customs clearance. The certificate must not be older than one year from the date of issue. For more information on the Sanitary Registration refer to our Food and Agricultural Import Regulations and Standards Report (FAIRS) PE5013.

B. Health Certificates

Before the product is shipped, the importer must request an import permit from SENASA (\$25 approximately). The application is available at <http://200.60.104.68:8081/sau/>. The import permit is valid for 90 calendar days from the date of issue and for only one shipment but can be extended for 90 days additionally when it has not been used. Any form of amendment or change will invalidate the permit. SENASA could suspend or annul the requirements if the detection of pests or animal diseases in the exporting country during the importation is officially confirmed.

The exporter will provide to the importer the corresponding official health certificate of the country of origin including all the specific certification requirements of the import permit. The original certificate must be presented to Senasa for Customs clearance. For more information on import procedures, please refer to FAIRS report PE5013.

B.1. Zoosanitary Certificate

Senasa proposed a new Peru's Animal Health regulation on August 2005. U.S. comments are expected until the end of October. According to this proposal, import requirements will be elaborated from risk analysis according to the Andean Community, the World Trade Organization (WTO) considering the recommendations of the Animal Health World Organization (OIE) and the Codex Alimentarius and the sanitary conditions of the exporter country. Finally, SENASA will approve the requirements by issuing a resolution. SENASA will modify the import requirements when the sanitary situation of the exporter country changes or when determined by scientific studies of international agencies.

This proposal considers four risk categories for animal and animal products; categories 2 to 4 require import certificate:

- Risk 1: Products or sub-products of animal origin manufactured, that were elaborated through physical and chemical processes that jointly with the final package do not allow pathogenic agents for animal or human health risk not requiring SENASA inspection.
- Risk 2: Animal products or sub-products that were elaborated through physical and chemical processes that diminished transport of pathogenic agents against human or animal health.

- Risk 3: Animal products or sub-products that their production process does not guarantee the destruction of pathogenic agents for human or animal health.
- Risk 4: Animal products of high sanitary risk of transmission of pathogenic agents for human or animal health.

Procedure to Import Animal Products:

- ❑ The importer requests a Zoosanitary import permit through Senasa.
- ❑ The exporter in the country of origin submits the Phytosanitary Certificate following the import permit requirements.
- ❑ Senasa reviews the documentation at the Quarantine Stations in Peru's Customs.
- ❑ All products are subject to inspection at the Quarantine Stations in Peru's Customs.
- ❑ Senasa requests further observation of the product in the Post of Quarantine if indicated in the product import permit.
- ❑ Senasa issues the Certificate of internal transport for Customs clearance.

B.2. Phytosanitary Certificate

According to the Plant Quarantine regulation (Supreme Decree No. 032-2003-AG) of August 24, 2003, plant and plant products under Risk Category (CRF) 2 to 5 require the phytosanitary import permit issued by SENASA. CRF is the phytosanitary risk classification according to the product level of processing and its commercial purpose.

Categories of Phytosanitary Risk

CRF	Concept and Processes	Plant or Plant products
0	<p>Plant products that due to their processing do not transport pest diseases through packaging and therefore do not require sanitary control of SENASA.</p> <p>Include products that were cooked, candied, pulped, expanded, extracted/pasteurized, extracted/except for tannery, sterilized, freezed, carbonized, pickled, toasted, fermented, pasteurized, in syrup, salted.</p>	<ul style="list-style-type: none"> ▪ Oils ▪ Alcohols ▪ Canned food ▪ Sugars (except white) ▪ Vegetable coal ▪ Cellulose ▪ Colorants ▪ Essences ▪ Matches ▪ Candied fruit ▪ Cooked fruits and vegetables ▪ Gums ▪ Juices ▪ Lacquers ▪ Molasses ▪ Toothpicks ▪ Ice-cream sticks ▪ Pasta ▪ Vacuum packed ▪ Pulp ▪ Resins ▪ Vegetables in salted water ▪ Vegetables in vinegar ▪ Fruits in syrup
1	<p>Plant products that have been submitted to any technological process of denaturalization to resist pests but can transport such through packaging or storage and are for human consumption.</p> <p>Include products that were milled, expanded, extruded, malted, in pellets, fermented-dried, laminated, crushed, stabilized, impregnated, pre-cooked, extracted for tannery, pressurized, oven-dried, sublimated, parbolizado, milled-dried.</p>	<ul style="list-style-type: none"> ▪ Woods impregnated through vacuum/pressed, immersion, and diffusion with creosotes or other active ingredients accepted in Peru. ▪ Laminated wood defoliated with 6 mm or less of thickness. ▪ Well-formed woods including wood for floors. ▪ Board of fiber particles, plated and reconstituted. ▪ Agglomerated cork. ▪ Oven-dried wood. ▪ Furniture or its parts manufactured with oven-dried wood. ▪ Herbs and milled spices. ▪ Flours, starches. ▪ Plants and parts of plants industrially dehydrated. ▪ White sugar.

CRF	Concept and Processes	Plant or Plant products
1		<ul style="list-style-type: none"> ▪ Cereal, oilseeds and vegetable derived (deactivated soybean, pellets, cakes) ▪ Vegetable extracts for tannery. ▪ Flowers and foliage dried and tanned or varnished. Handcraft of vegetable origin. ▪ Edible mushrooms, fresh or dried. ▪ Artificially dried fruits. ▪ Stabilized, expanded or pre-cooked bulk grains. ▪ Parbolizado rice. ▪ Herbariums or insectariums.
2	<p>Plant semi-processed products (dried, cleaned, separated, peeled, etc.) that can carry pests and that are for human consumption.</p> <p>Include products that have been chipped, separated from cuticle, naturally dried, peeled, simply pressed (except cotton fiber), simply extracted or cut.</p>	<ul style="list-style-type: none"> ▪ Cut flowers and dried foliage for decorations. ▪ Sawed wood. ▪ Wood chips. ▪ Packages and wood supports for loading. ▪ Natural rubber, jute or other fiber sacks. ▪ Spices in grains or dried leaves. ▪ Medicinal herbs, aromatic and manufactured, dried (including tobacco). ▪ Fruits of dried natured, without peel (nuts). ▪ Cereal, oilseeds and vegetable derived: bran, straw. ▪ Dried fruits in natural form.
3	Vegetable products, primarily natural, for human consumption, direct use or transformation.	<ul style="list-style-type: none"> ▪ Fresh fruits and vegetables. ▪ Fresh cut flowers. ▪ Fresh foliage. ▪ Round logs, with or without barks. ▪ Firewood barks. ▪ Branches and foliage. ▪ Grains, whole or part. ▪ Fiber, branch cotton. ▪ Coffee grain without toasting. ▪ Foliage roots, hay, alfalfa bales. ▪ Tobacco in dried leaves, not processed. ▪ Plant materials used in basketwork (cane, bamboo, rush, wicker, rattan, etc). ▪ Textile vegetable fibers semi-processed (linen, jute, sisal, kapok, etc.)
4	Seeds, plants or plant parts for propagation or research.	<ul style="list-style-type: none"> ▪ Live plants or its parts for propagation. ▪ Underground portions for propagation. ▪ Botanical seeds of any species.
5	Any other product of vegetable origin, not considered in other categories with demonstrated phytosanitary risk according to Pest Risk Analysis (PRA).	<ul style="list-style-type: none"> ▪ Beneficial insects. ▪ Microorganism culture. ▪ Support materials (except for soils). ▪ Genetically Modified Organisms (GMOs).

Procedure to Import Vegetable Products:

- ☐ The importer requests the phytosanitary import permit through SENASA.
- ☐ The exporter in the country of origin submits the Phytosanitary Certificate following the import permit requirements.
- ☐ Senasa reviews the documentation at the Quarantine Station in Peru's Customs.
- ☐ All products are subject to inspection at the Quarantine Station in Peru's Customs.
- ☐ Senasa issues the Inspection and Verification Report.

SECTION V. OTHER CERTIFICATION/ACCREDITATION REQUIREMENTS**Sanitary Registration**

This registration is issued by Digesa to ensure food safety. For more information on this registration and on the import certificate for registered food and beverages, please, refer to FAIRS report PE5013.

APPENDIX I. OUTLINE OF EACH EXPORT CERTIFICATE**A. Animal and Animal Products****A.1. Protocol on Bovine Semen**

Note: The following is the current Protocol on Bovine Semen effective since March 2005.

The Health Certificate must be issued by the USDA and endorsed by a Veterinary Services (VS) veterinarian. It shall contain the name and address of both the consignor and consignee and complete identification of the semen to be exported.

Certification Statements

- ❑ The United States is free from foot-and-mouth disease, rinderpest, Rift valley fever and akabane.
- ❑ On Bovine Spongiform Encephalopathy (BSE) the following certifications must be provided:
 - In the United States, the feeding of ruminants with ruminant protein has been banned for at least six years.
 - There is an active surveillance system for BSE supported by a clinical diagnostic service and a laboratory examination for all suspected animals, in accordance with Annex 3.8.4 Terrestrial Animal Health Code of the World Organization for Animal Health - OIE, regarding to surveillance and follow-up with respect to BSE.
 - In a herd in which an infected animal with BSE is found, this animal including its offspring, as well as all bovines with known or potential risk of having being exposed to or infected with BSE, are slaughtered and their cadavers destroyed under official supervision.
 - In the United States, all semen centers have an identification system that locates both the mother of the donor bulls and the herd of origin to verify that the dam, siblings or offspring were not affected by the disease.
 - The donor bulls were born, raised and kept in herds in which cases of BSE have never been verified.
 - At the time of semen collection, the donor bulls were free from clinical evidence of contagious, infectious and parasitic diseases, including bovine brucellosis, bovine genital campylobacteriosis, bovine venereal trichomoniasis, bovine tuberculosis, bovine virus diarrhea, enzootic bovine leukosis, infectious bovine rhinotracheitis (IBR), leptospirosis, and paratuberculosis.
 - The artificial insemination (AI) center from which the semen originated has been clinically free of the above-mentioned diseases during 6 months prior to semen collection. There have been no outbreaks of the following diseases: bluetongue, coital exanthema, pseudorabies, and Q fever during the same period.
 - The donors were at the time of semen collection part of the resident herd at a semen collection center which complies with OIE and/or Certified Semen Services (CSS) minimum requirements for disease control of semen produced for artificial insemination (AI) or their equivalent.

- The donors were tested and examined prior to entry for bovine tuberculosis, bovine brucellosis, leptospirosis, bovine viral diarrhea, bovine genital campylobacteriosis, and bovine venereal trichomoniasis in accordance with OIE and/or CSS requirements or equivalent and found free from these diseases.
- The handling and processing of collected semen must be done in accordance with OIE and CSS standards or equivalent. The diluted and treated semen must have been kept separate from other semen not meeting OIE, CSS or equivalent standards. The collected semen was frozen and kept in liquid nitrogen during 30 days after its collection. The straws or ampoules have been identified with code approved in the United States including donor identification, collection and freezing date.
- Semen tanks for transport must either be new or disinfected with an approved disinfectant and must be sealed with APHIS veterinary seals before being authorized for transport to the place of shipment.

Test Requirements

The donor bulls were negative to the following tests within the 6 months prior or 6 months after semen collection for export, except the fecal culture test for paratuberculosis which is valid for 12 months and for the specific testing requirements for bluetongue and infectious bovine rhinotracheitis:

- Brucellosis: Complement fixation test; or ELISA test; or Rose Bengal.
- Tuberculosis: Single cervical or caudal fold intradermal test using bovine PPD.
- Leptospirosis: Microtiter agglutination test at a 1:100 dilution for *L. canicola*, *L. grippotyphosa*, *L. hardjo*, *L. pomona*, and *L. icterohaemorrhagiae*. In lieu of testing, donors may be treated with a single dose of long-acting oxytetracycline at a dose of 20 mg/kg within 14 days prior to collection. Tested donors with titers higher than 1:100 and lower than 1:400 for all *Leptospira* serovars except *L. hardjo*, may be treated with a dose of long-acting oxytetracycline at a dose of 20 mg/kg within 14 days prior to semen collection.
- Trichomoniasis: Culture.
- Campylobacteriosis: Culture.
- Paratuberculosis: Intradermal caudal fold test using Johnin or a fecal culture test or ELISA.
- Bluetongue: One test AGID or ELISA within a period of 6 months before semen collection up until 60 days after collection or whole-blood virus isolation test conducted at weekly intervals during the collection period, beginning with the first collection and ending with the last collection.
- IBR: Serum neutralization test at a titer of 1:8 or ELISA at least 21 days after semen collection or virus isolation test on the date of collection or PCR in semen.
- BVD: Virus isolation in blood or PCR in semen.
- Enzootic bovine leukosis: AGID test or ELISA or PCR analysis.

Other Information

- ☐ Please be advised that SENASA has a requirement for previous import permit. This permit is valid for 90 days and one import shipment. Consular endorsement of the export health certificate is not required.
- ☐ An animal health certificate under this protocol cannot be used to certify semen from Canada for export to Peru.

A.2. Horses

The animals must be accompanied by a U.S. Origin Health Certificate issued by a veterinarian authorized by the USDA and endorsed by a VS veterinarian. The certificate shall

contain the name and address of the consignor and the consignee and a complete identification of the animals to be exported. Additional information shall include:

- ❑ The animals were born and raised or have been in the United States for 6 uninterrupted months prior to embarkation.
- ❑ The animals have remained on the farm or premises of origin for at least 30 days prior to embarkation and said premises or surrounding premises have not been under quarantine due to the occurrence of infectious or transmissible diseases, which affect the species.
- ❑ The animals have been individually identified and have been isolated on the farm or premises of origin from all other animals not part of the shipment for at least 30 days prior to embarkation.
- ❑ The United States is free of glanders, African horse sickness, equine pox, Japanese encephalitis, dourine, epizootic lymphangitis, surra, and Borna disease. During the last 60 days prior to embarkation the animals have not been in areas infected with said diseases.
- ❑ The animals proceed from counties in which no case of West Nile virus in horses has been diagnosed.
- ❑ During the 90 days prior to embarkation, no quarantine has been imposed on the farm of origin or surrounding premises or on premises within a 16 Km radius of the farm as a result of an infectious or transmissible disease affecting the species, and neither have there been any cases of equine infectious anemia, piroplasmosis, eastern, western, and Venezuelan equine encephalitis, equine rhinopneumonitis, strangles, equine viral arteritis, meloidosis, contagious equine metritis, equine coital exanthema, vesicular stomatitis, equine influenza and West Nile virus.
- ❑ During the past 12 months prior to export no cases of abortion caused by Salmonella abortus equi have been reported to occur on the farm of origin.
- ❑ The animals were treated against internal and external parasites between 15 and 30 days prior to embarkation using officially approved products. (Indicate the name of product(s), dosage(s), and date(s) given).

Test Requirements

The horses were negative to the following tests within 30 days of export:

- Equine infectious anemia - Agar-gel immunodiffusion (Coggin's) test; OR ELISA.
- Piroplasmosis - Complement fixation; OR Indirect immunofluorescent test.
- Vesicular Stomatitis - Serum neutralization test (SN) when horses come from infected areas.
- Rhinopneumonitis - (required for unvaccinated horses only): SN test at a titer less than 1:4.
- Equine Viral Arteritis (EVA) - Two (2) serum neutralization tests at 1:2 dilution on blood samples at least 14 days apart.
 - * Note: A seropositive animal, with the exception of a stallion, to be used for other than breeding is eligible for exportation if a second test performed 14 days after the first test and within 30 days prior to embarkation showed a stable or diminishing titer. (The titer on the second test must not exceed the titer on the first test by more than a two-fold dilution). A seropositive stallion to be used for breeding is eligible for exportation if it was bred to two (2) mares that were negative to two diagnostic blood tests; the first sample was taken the mating day and the second 28 days after.
- Western, Eastern, and Venezuelan equine encephalitis - SN test; OR hemagglutination inhibition test for non-vaccinated animals. The official vaccination certificate by the accredited veterinarian must be included for vaccinated animals.

- West Nile Fiver (WNV) - IgM capture ELISA (IgM ELISA or MAC-ELISA) at a 1:400 dilution; OR Plaque Reduction Neutralization Test at a 1:10 dilution.

Vaccinations

The animals were vaccinated against the following diseases under the supervision of a USDA accredited veterinarian:

- Equine influenza (serotypes A/equi 1 and A/equi 2)(between 6 months and 15 days prior to embarkation).
- Streptococcus equi. (between 6 months and 15 days prior to embarkation).
- Equine Rhinopneumonitis. (between 12 months and 15 days prior to embarkation).
- Rabies (only when the animals proceed from areas under quarantine).

Treatments and Disinfections

- ❑ The transportation of the animals was made in cleaned and disinfected vehicles using approved and effective products.
- ❑ The animals were inspected at the time of embarkation (See Embarkation Certification) by an official federal veterinarian and found to be free of any evidence of tumor-like conditions, fresh wounds or wounds in the process of healing. The official veterinarian did not find any sign of infectious or transmissible diseases that require quarantine nor the presence of ectoparasites.
- ❑ The entry of any feed, bedding and waste is prohibited and must be destroyed at the point of entry. Containers, clothing and other equipment must be disinfected with a virucidal disinfectant.

Embarkation Certification

At the port of embarkation, a VS port veterinarian shall attach to the Origin Health Certificate the Certificate of Inspection of Export Animals (VS Form 17-37) showing:

- The name and address of the consignor.
- The name and address of the consignee.
- The number and species of animals to be shipped.
- A statement that the animals have been given a careful veterinary inspection at the port of embarkation and found free from evidence of communicable disease and exposure thereto within 24 hours of exportation.

Other Information

Please note that Peru requires specific certification statements and results obtained during the quarantine for that particular shipment and not a transcript of the health requirements.

A.3. Milk and Milk Products

- ❑ Products were obtained from animals raised in or legally imported into the United States and/or produced with dairy ingredients imported legally.
- ❑ Products come from a plant officially authorized to process milk and milk products by the competent authority of the United States and are subject to endorsement by the Sanitary Animal Authority of the Republic of Peru.
- ❑ Products were manufactured from milk that received a pasteurization treatment of at least 161 degrees Fahrenheit (72 degrees Celsius) for a minimum of 15 seconds or a process that results in public health safeguards at least equivalent to this temperature

and time relationship.

- ❑ The product was manufactured in establishments inspected and approved by the competent authority and subjected to regular audits or inspections through a procedure developed to guarantee the production of a product that is fit for human consumption.
- ❑ The products were packaged and labeled with the name of the establishment and the date of production and expiration.
- ❑ The product has been subjected to a general sanitary surveillance scheme by the competent authority of the United States, designed to detect whatever adulteration and to validate microbial and compositional quality.
- ❑ The products were packaged and transported in individual containers and clean vehicles.
Or The product is shipped in bulk in vehicles that have been disinfected and fumigated with products authorized by the competent authority of the United States.

A.4. Pork Pellets (skin of pork for pork products)

- ❑ They originate from animals born, raised and fattened in the exporting country.
- ❑ The exporting country is free from FMD, swine gall bladder disease, classic swine pest and African swine pest.
- ❑ The slaughterhouse where they were slaughtered is officially authorized for exportation of meat by the exporting country's Animal Health Authority and endorsed by the importing country's Animal Health Authority, taking into account the rulings of FAO-OMS CODEX ALIMENTARIUS regarding ante-mortem and post-mortem inspections, opinions and the hygiene of fresh meat.
- ❑ The slaughterhouse is located in an area without epidemic outbreaks caused by quarantine diseases that affect the species six (6) months prior to the date of slaughter.
- ❑ The animals were subject to ante-mortem and post-mortem inspection by the Official Veterinarian or by the person assigned by the Animal Health Authority.
- ❑ Containers were marked with the official seal and non-poisonous ink to identify official inspection and the original slaughterhouse.
- ❑ They are supported by an Official Certification from the Applicable Authority of the exporting country as suitable for human consumption.
- ❑ They were conditioned in appropriate waterproof containers or special first time used boxes, as the case may be, and where the date of packing is clearly indicated.
- ❑ Transportation is done in containers or special thermal-refrigerated vehicles to guarantee a freezing or refrigeration temperature, as the case may be.
- ❑ Containers or transportation vehicles were washed, disinfected and cleared of pests using products authorized by the Animal Health Authority of the exporting country and were sealed in a manner which can only be broken by the Animal Health Authority of the importing country.

A.5. Gross (greasy) goat hair (fiber)

- ❑ The merchandise originates from animals born and raised in the exporting country.
- ❑ They have been fumigated or disinfected using chemical products and procedures approved and recognized for the elimination of viruses and arthropods.
- ❑ They have been packed and identified with the seal from the Animal Health Authority of the exporting country.
- ❑ Prior to loading they were transported in vehicles that were previously disinfected with products that are authorized by the exporting country.

A.6. Spray dried porcine blood

- ❑ The products are derived from animals born, bred (or legally imported into the United States) and slaughtered in the United States.

- ❑ The products are sourced from a country free of foot-and-mouth disease (FMD), swine vesicular disease, African swine fever, and classical swine fever.
- ❑ This product is of porcine origin and is processed and packaged in a manner to prevent cross contamination with products of other animal origin.
- ❑ The donor animals come from premises under official supervision by the animal health authority of the exporting country, and during the last 12 months prior to the extraction of the blood, no cases of FMD, swine vesicular disease, African swine fever, and classical swine fever have been detected.
- ❑ The plant where these products were produced is located in a zone where there have been no epidemic outbreaks of infectious or contagious diseases that affect the species, within 6 months prior to slaughter, and plant infrastructure and handling of the product is adequate to guarantee isolation. The plant is officially authorized to export by the Competent Official Authority of the exporting country and is approved by the Animal Health Official Authority of Peru.
- ❑ The products were derived from clinically healthy animals with no clinical history of infectious diseases that were subjected to ante and post mortem inspection by an official veterinarian or a veterinarian accredited by the Competent Authority of the exporting country.
- ❑ The product has been submitted to one of the indicated following treatments, that guarantee the absence of pathogenic agents (check appropriate treatment):
 - Heat treatment to a temperature of 65°C for at least 3 hours;
 - Filtered with a 0,22 µm or less and irradiated with simple irradiation or multiple total doses of 5 mrad (50 kgray), or subjected to a triple filtration with a 0.1 micron membrane and with a simple irradiation or multiple total doses of 2.5 mrad (25 kgray);
 - Modification of pH to 5 during two hours; or
 - Heat treatment to a minimum temperature of 90° C in all its mass.
- ❑ The product has been tested and found negative for salmonella.
- ❑ The product has been packaged in new packing and preventive measures have been taken to avoid product contamination after being processed.
- ❑ The product has been approved for industrial use and is authorized to be used in the manufacture (elaboration) of feed.
- ❑ Identification and description of the goods is the responsibility of the manufacturer or exporter.
- ❑ Precautions have been taken to prevent recontamination of the product with pathogenic agents after processing.
- ❑ The shipping container will be sealed at the exporting country and will remain sealed until arrival in the destination country.

A.7. Newborn baby chicks/fertilized or embryo eggs

Newborn chicks or fertilized or embryo eggs will be supported by a Sanitary Certificated signed by a Veterinarian authorized by the USDA. The certificate must consign the name and address of the importer and exporter as well as complete identification of the chicks to be exported. Additional information must include that:

- ❑ Newborn chicks/fertile or embryo eggs originate from poultry raised in the United States and at farms whose names and locations are indicated.
- ❑ The United States is a country that is free of Avian Influenza, Viserotropic Velogenetic, Newcastle Disease and Syndrome of Loss of Posture (EDS 76) or has areas that due to risk analysis have been recognized by Peru as suitable for importation.

- ❑ The farms or original incubators are under zoosanitary control of official surveillance and are considered "Clean" of any type of Avian Influenza and Newcastle Disease by the National Poultry Improvement Program – NPIP.
- ❑ During the 6 months prior to the date of shipment, the breeder farm or original place of breeding and those located in a radius of nearly 6 Km have not shown any outbreaks or been in quarantine due to the following diseases: quarantine or transmissible diseases that affect the species; infectious bronchitis, hepatitis with inclusion of bodies, Neoplastic Sickness (Reticuloendoteliosis, lympho prolifer active illness and Leucosis), Laringo Tracheitis, Avian Infection, Mycoplasmosis (*Mycoplasma gallisepticum* and *Mycoplasma synoviae*), Salmonellosis (Para Typhoid), Tenosinovitis (Viral Arthritis), Avian Tiphosis (*Salmonella gallinarum*), Pulorosis (*Salmonella Pullorum*), Avian Infectious Anemia, and Avian Encephalomyelitis.
- ❑ At the farm of origin, the birds are subject to measures of control under the supervision of a Veterinarian that is certified by USDA for various infectious/diseases that affect poultry, including: avian encephalomyelitis, infectious bronchitis, Marek disease, tiphosis (*Salmonella gallinarum*), and hepatitis with inclusion of bodies, infectious bursa disease (Gumboro Disease), infectious avian laryngotracheitis, mycoplasmosis (*Mycoplasma gallisepticum* and *Mycoplasma synoviae*), neoplastic sickness (Reticuloendoteliosis, lymphoproliferative illness and Leucosis), pulorosis (*Salmonella Pullorum*), infection due to *Salmonella enteritidis* and other infections caused by other types of salmonella (*Salmonella spp.*) that lack specific adaptation (Para-Typhoid) and infectious tenosinovitis (Viral Arthritis). Specifically due to the above-mentioned diseases, a necropsy with a complementary histo pathological test is done on every bird that is suspicious. In addition, the flock of the original facility is routinely vaccinated against Bursa infectious disease; serological tracing of Avian Leucosis is done quarterly and then is officially declared "Clean" by the National Avian Improvement Plan with reference to avian typhoid, mycoplasmosis, pulorosis and *S. enteritidis* infections. The presence of any of the diseases has not been detected in the flock of origin during 3 months prior to the date of exportation.
- ❑ Vaccination against avian encephalomyelitis is performed between 10 to 15 weeks after birth or the farm of origin can be certified as free from avian encephalomyelitis based on strict controls that include clinical observations at their facility and their offspring and/or laboratory results.
- ❑ The new chicks or fertile or embryo eggs have not been vaccinated or show antibodies of any type of Avian Influenza at their facility of origin.
- ❑ a) Certification that the newborn chicks have been vaccinated against Marek disease with vaccines that contain HV/SB1 strains is required.
b) Fertile or embryo eggs originate from farms that are free of mycoplasmosis (*Mycoplasma gallisepticum* and *Mycoplasma synoviae*), pulorosis (*Salmonella Pullorum*) and *Salmonella enteritidis* Fago 4.
- ❑ Boxes and packing used to transport newborn chicks and fertilized embryo eggs are brand new and have not been exposed to contamination by infectious agents.
- ❑ Vehicles that were used to transport newborn chicks and fertile embryo eggs from the farm of origin to the shipping location were washed and disinfected prior to shipment by using products that are proven effective.

Paragraph:

- Food, concentrates or beds to accompany newborn chicks is forbidden.
- Chicks must be accompanied by a vaccination schedule from the facility of origin, strain, manner and date of application.
- Upon entry to Peru, the birds will be subject to a 15-day quarantine period in compliance with sanitary measures dictated by SENASA.

A.8. Ferrets

- ❑ They have been born or raised in the United States and that the origin facility or those adjacent to it have not been under quarantine due to quarantine or transmissible diseases affecting the specie.
- ❑ The animals have been individually identified and been in officially controlled quarantine at their facility of origin, separated from other animals (30) thirty days prior to the date of shipment.
- ❑ The facility from which the animals originate have not had an occurrence of brucellosis, teriosis, pasteurellosis, rabies, salmonella, tularemia, botulism, tuberculosis, canine distemper and pseudo-rabies, during 120 days prior to the date of shipment.
- ❑ The animals have been vaccinated against RABIES virus with a vaccine used for ferrets and approved by the exporting country's official authority at least 15 days prior to the date of shipment.
- ❑ The animals in the facility under quarantine have been treated against internal and external parasites with products that are authorized by the United States and the name of the product, the manufacturing laboratory and the dosage applied must be specified.
- ❑ They have been inspected by a properly identified U.S. Official Veterinarian on the date of shipment at the facility of origin and at the point of departure of the country and he has certified the absence of tumors, fresh wounds or wounds in process of healing, or any signs of quarantine or transmissible sickness or the presence of ectoparasites.
- ❑ The boxes and packing used for transportation of the animals are new and have been disinfected and in addition have not been exposed to contamination of infectious agents.
- ❑ Prior to shipment of the animals, the vehicles used for local or international transportation were washed and disinfected with products that are efficiently certified and authorized by the United States.

Paragraph:

- ❑ Upon the arrival of the animals to Peru, they will be subject to a minimum 15 days quarantine period at the facilities authorized by SENASA, and will be subject to any sanitary measures said authorities deem appropriate.
- ❑ The entry of food, concentrates or beds to accompany the ferrets is forbidden.

A.9. Reptiles

- ❑ While the animals were in the exporting company the facility of origin and adjacent facilities have not been in quarantine due to quarantine or transmissible diseases that affect the species, or any disease that affects mankind and can be transmitted by these animals.
- ❑ The animal or animals have been individually identified and immobilized in isolation at the facility of origin in quarantine for a period of 30 days prior to shipment at a station or approved facility under control of the official veterinarian without detection of any clinical signs of disease.
- ❑ The animals have not being subject to anti-bacterial treatment during the last 15 days.
- ❑ The animals were treated against internal and external parasites during 30 and 15 days prior to shipment with products that are authorized by the Animal Health Authority, whose names, the laboratory of manufacture, and the dosage applied must be indicated.
- ❑ They have been inspected by an Official Veterinarian of certified identity of the exporting country at the facility of origin at the time of shipment and at the point of departure in the country, who has verified the absence of tumors, fresh wounds or wounds in process of healing, or any signs of quarantine or transmissible diseases or the presence of ectoparasites.

- ❑ The cages used to transport the animals have been washed and disinfected and have not been exposed to contamination of infectious agents.
- ❑ Domestic and international transportation vehicles were washed, disinfected and removed of any insects prior to the shipment of the animals by using products authorized by the exporting country's Animal Health authority.
- ❑ Upon arrival into the country they will remain in quarantine for a period of 30 days at a facility authorized by SENASA and will be subject to any measures they deem appropriate.

A.10. Kangaroos

- ❑ They have been born or raised in the exporting country and they proceed from an Organization, Institution or Center that is officially authorized and controlled by the Official Veterinary Service, where said facility and adjacent facilities have not been under quarantine of the following diseases 12 months prior to shipment: quarantine or transmissible diseases that affect the species, or any other that affects mankind and can be transmitted by these animals.
- ❑ They have been individually identified and kept under isolation at the original facility separated from other animals during 30 days prior to the date of quarantine.
- ❑ The facility from where said animals originate is located at an epidemiological quadrant without occurrence of herpes virus, wallal virus, anthrax or tripenosomiasis, 120 days prior to shipment.
- ❑ Kangaroos have remained under officially controlled quarantine for 15 days prior to shipment without evidence of signs of eimeriosis and ticks (*Sarcoptes scabiei*).
- ❑ It is necessary to indicate vaccinations and treatments applied to said animals, consigning the name of the product, the lot, the laboratory, the dosage and the date of application.
- ❑ During the quarantine period, kangaroos have been treated against internal and external parasites with products that are authorized by the exporting country and the name of the product, the laboratory manufacturer as well as the dosage applied must also be indicated. Furthermore, during 5 days prior to shipment they have received specific chemotherapy against tripenosomiasis.
- ❑ They have been inspected by an Official Veterinarian of the exporting country at the time of shipment at the original facility, and shown no signs of tumors, fresh wounds or wounds in process of healing, or any sign of quarantine or transmissible diseases or the presence of ectoparasites.
- ❑ They have been inspected at the time of shipment at departure point from the country by an Official Veterinarian of the exporting company, who has certified their identity and endorsed the absence of tumors, fresh wounds or wounds in process of healing, or any sign of quarantine or transmissible diseases or the presence of ectoparasites.
- ❑ The boxes and packing used for transportation of kangaroos are new and have not been exposed to contamination by infectious agents.
- ❑ Transportation vehicles were washed and disinfected prior to shipment of the animals by using products that are authorized by the exporting country's Animal Health Authority.

Paragraph:

They will be placed under quarantine for a 30-day period upon arrival in the country at a facility authorized by SENASA and will be subject to any measures they deem necessary.

A.11. Salted porcine casings (not wild boars)

- ❑ They originate from animals born, bred, fed and slaughtered in the exporting country.

- ❑ The exporting country must be free of FMD, vesicular swine disease, African swine pest and classic swine pest.
- ❑ The tripe has remained in salt for a period of no less than 60 days prior to shipment.
- ❑ The slaughterhouse where the animals were slaughtered is officially authorized for exportation of meat by the exporting country's Applicable Authority and is endorsed by the Peruvian Animal Health Authority, who has implemented a HACCP System.
- ❑ The slaughterhouse is located in areas without occurrence of epidemic outbreaks caused by Quarantine Diseases that affect the species during six months prior to the date of slaughter.
- ❑ The animals were subject to ante-mortem and post-mortem inspection by the Official Veterinarian or the person certified by the Animal Health Authority.
- ❑ They are supported by an Official Certificate issued by the exporting country's Applicable Authority as suitable for human consumption.
- ❑ They were conditioned in waterproof leakage containers or special first use boxes, as the case may be, indicating the name and location of the original slaughterhouse, the official inspection seal and the date of embarkation.
- ❑ Containers and transportation vehicles were washed and disinfected using products authorized by the exporting country and were sealed in a manner that can only be removed by the Peruvian Applicable Authority.

A.12. Matured pork ham, partially cooked (scalded) or cooked

Note: On September 2004, Senasa issued new import requirements. Currently, FSIS is working with Senasa in modifying the following requirements but has not reached an agreement yet.

- ❑ The meat used to elaborate the products comes from animals born, raised, fed and slaughtered in the exporting country.
- ❑ Exporting country is free of Aftosa Fever (Foot and Mouth Disease), Hog Vesicular disease, African swine fever and Classic hog pest.
- ❑ The meat was derived from federally certified slaughter and process facilities, operating under supervision of the Food Safety and Inspection Service (FSIS) with a HACCP system in place.
- ❑ The processing plant is on an area where no epidemic outbreak has occurred from any infectious diseases that may affect the species, in the sixth month before the slaughter.
- ❑ The meat was derived from animals that were officially given an antemortem and postmortem inspection by FSIS inspection officials.
- ❑ The product was subjected to a method that resulted in the destruction of trichinae.
- ❑ Pre cooked product was heated to 70C during 10 min. or 80.3C during 3 min. at least, using a thermograph.
- ❑ The plant where products were processed is subjected to inspection by an official veterinary or a person accredited by the Animal sanitary authority and two year old original records are kept.
- ❑ Debone process follow technical procedures, removing all bones to the hoof and blood vessels, massaged to eliminate blood remaining before starting processing.
- ❑ The product or products have been labeled individually so these could be identified.
- ❑ The product is fit for human consumption
- ❑ Product was conditioned in hygienic containers, no dropping or special new boxes, where packing date is indicated and transported in pre-sealed boxes or containers maintaining in good condition, only to be open by competent authority.
- ❑ Containers of transportation vehicles were washed and disinfected using authorized products by the exporting country before loading.

A.13. Pork de-boned meat

Note: On September 2004, Senasa issued new import requirements on pork de-boned meat. Currently, FSIS is working with Senasa in modifying the following requirements by delivering new proposals but has not reached an agreement yet.

- ❑ The meat was derived from animals born, raised, fed and slaughtered in the exporting country.
- ❑ Exporting country is free of Aftosa Fever (Foot and Mouth Disease), Hog Vesicular disease, African swine fever and Classic hog pest.
- ❑ Animals originated in areas which are not under quarantine or restricted conditions due to a disease control and no epidemic outbreak has occurred at the slaughtering plant, from any infectious diseases that may affect the species.
- ❑ The meat was derived from federally certified slaughter and process facilities, operating under supervision of the Food Safety and Inspection Service (FSIS) with a HACCP system in place.
- ❑ The slaughtering plant is on an area where no epidemic outbreak has occurred from any infectious diseases that may affect the species, in the sixth month before the slaughter
- ❑ The meat was derived from animals that were officially given an antemortem and postmortem inspection by FSIS inspection officials.
- ❑ The product was subjected to a method that resulted in the destruction of trichinae with samples of the diaphragm pillars," maseteros", tongue and intercostal muscles, or were subjected to freezing at -25C in the center of the piece during 15 days, as per thermo graphic records.
- ❑ Product was marked individually with official stamp and no-toxic dye, which identifies official inspection and the slaughtering plant, in the case of cuts, the stamp, goes on the container.
- ❑ The product is fit for human consumption
- ❑ Product was conditioned in hygienic containers or special new boxes, no dropping, and packing date is indicated.
- ❑ The meat is transported in containers or thermo refrigerated vehicles maintaining appropriate temperatures, refrigerated or frozen
- ❑ Containers of transportation vehicles were washed and disinfected using authorized products by the exporting country before loading. Pre-sealed containers can only be released by competent authority in Peru.

A.14. Pork offal or by-products

Note: On September 2004, Senasa issued new import requirements. Currently, FSIS is working with Senasa in modifying the following requirements by delivering new proposals but has not reached an agreement yet.

- ❑ The meat used to elaborate the products comes from animals born, raised, fed and slaughtered in the exporting country.
- ❑ Exporting country is free of Aftosa Fever (Foot and Mouth Disease), Hog Vesicular disease, African swine fever and Classic hog pest.
- ❑ The meat was derived from federally certified slaughter and process facilities, operating under supervision of the Food Safety and Inspection Service (FSIS) with a HACCP system in place.
- ❑ The processing plant is on an area where no epidemic outbreak has occurred from any infectious diseases that may affect the species, in the sixth month before the slaughter.
- ❑ The meat was derived from animals that were officially given an antemortem and postmortem inspection by FSIS inspection officials.
- ❑ The product is fit for human consumption.

- ❑ Product was conditioned in hygienic containers or special new boxes, no dropping, where name and location of the slaughtering facility and packing date are indicated.
- ❑ The meat is transported in containers or thermo refrigerated vehicles maintaining appropriate temperatures refrigerated or frozen.
- ❑ Containers or transportation vehicles have been washed and disinfected using products authorized by the exporting country. Pre-sealed containers can only be released by the competent authority in Peru.

A.15. Bovines, channels or half channels, meat in cuts, fresh or refrigerated and meat in cuts, frozen

Note: Beef and beef products are banned due to BSE and are currently under negotiations with Senasa. The following are the requirements as stated in the Resolution 449 of January 23, 2005 of the Andean Commodity Sanitary Regulation for animal and animal products and sub-products imports from non Andean member countries.

The channels, half channels and meat in cuts will be supported by a zoosanitary certificate issued by the Animal Health Authority in the exporter country, on which appear that the following requirements are met:

- ❑ They come from animals born, raised and fed in the exporter country.
- ❑ The exporter country must accomplish for FMD with one of this alternatives:
 - a) It is free of FMD; or
 - b) Does not exist FMD caused by virus Type C or the types and sub-types SAT1, SAT2, SAT3, ASIA 1 and A22 and the bovine population is vaccinated in the exporter country with an inactivated vaccine through an inactivant of first order and an oily adjuvant, and that have immunological coverage for the FMD virus of the types and sub-types A and O existent in the exporter and importer country; or
 - c) FMD caused by types and sub-types SAT1, SAT2, SAT3, ASIA 1 and A22 does not exist and the bovine population from the exporter country is vaccinated with inactivated vaccine through an inactivant of first order and an oily adjuvant, and that have immunological coverage for FMD virus of types and subtypes A,O and C existent in the exporter and importer country.
- ❑ There is a sanitary control program of FMD and vesicular diseases that includes epidemiological surveillance, supported by a laboratory diagnostic. Animal Health controls in the country of origin for the entrance of animal and animal origin product should exist in the area subject to control.
- ❑ The exporter country is free of Bovine Pest.
- ❑ Come from a country free of BSE.
- ❑ The slaughterhouse where the animals were slaughtered is officially authorized to export meat by the exporter country and approved by the National Competent Authority in the importer country, considering the Codex Alimentarius FAO-OMS regulations concerning ante and post-mortem inspection, opinions and hygiene of fresh meat.
- ❑ The slaughterhouse is located in an area on which no epidemic outbreaks have occurred caused by infecting or contagious diseases that affect the species, in the six months previous to the slaughter date.
- ❑ The animals were subject to ante-mortem and post-mortem inspection by the Official Veterinary Doctor or supported by the Animal Health Authority.
- ❑ The meat was marked individually with an official sealed and nontoxic ink that identifies the official inspection and the origin slaughterhouse; in cases of cuts, the meat container will be sealed.
- ❑ The meat is supported by an official certificate of the Competent Authority in the exporter country stating that is fit for human consumption.

- ❑ The meat was conditioned in estoquinetes, dripping-prove recipients, or special cases, of first use, according to the case, where appears the date of packing.
- ❑ The meat is transported in containers or special vehicles thermo refrigerated that guarantee the refrigeration or frozen temperature, according to the case.
- ❑ The containers or transport vehicles were washed and disinfected using approved products by the exporting country and were pre-sealed so that they can only be removed by the Animal Health Authority of the importer country.

A.16. De-boned meat of bovine species, fresh, refrigerated or frozen

Note: Beef and beef products are banned due to BSE and are currently under negotiations with Senasa. The following are the requirements as stated in the Resolution 449 of January 23, 2005 of the Andean Commodity Sanitary Regulation for animal and animal products and sub-products imports from non Andean member countries.

De-boned meats fresh, refrigerated or frozen will be supported by a zoosanitary certificate issued by the Animal Health Official Authority of the exporter country on which appear that the following requirements are met:

- ❑ The meat comes from animals born, raised and fed in the exporter country.
- ❑ The exporter country must accomplish for FMD with one of this alternatives:
 - a) It is free of FMD; or
 - b) Does not exist FMD caused by virus Type C or the types and sub-types SAT1, SAT2, SAT3, ASIA 1 and A22 and the bovine population is vaccinated in the exporter country with an inactivated vaccine through an inactivant of first order and an oily adjuvant, and that have immunological coverage for the FMD virus of the types and sub-types A and O existent in the exporter and importer country; or
 - c) FMD caused by types and sub-types SAT1, SAT2, SAT3, ASIA 1 and A22 does not exist and the bovine population from the exporter country is vaccinated with inactivated vaccine through an inactivant of first order and an oily adjuvant, and that have immunological coverage for FMD virus of types and subtypes A,O and C existent in the exporter and importer country.
- ❑ There is a sanitary control program of FMD and vesicular diseases that includes epidemiological surveillance, supported by a laboratory diagnostic. Animal Health controls in the country of origin for the entrance of animal and animal origin product should exist in the area subject to control.
- ❑ The exporter country is free of Bovine Pest.
- ❑ Come from a country free of BSE.
- ❑ The animal or animals were transported directly from the farm or origin establishment to the slaughterhouse, without being to a fair or feeding center, where there may have been animals lodged that not accomplished identical requirements, and that the transport vehicle was clean and disinfected before loading the animals.
- ❑ The slaughterhouse is located in an area on which no epidemic outbreaks have occurred caused by infecting or contagious diseases that affect the species, in the six months previous to the slaughter date.
- ❑ The animal or animals have rested in the slaughterhouse yard and have been subject to ante-mortem inspection 24 hours before the slaughtering, which included the mouth exam and the hoofs in the case of animals with cleaved hoofs, without finding any sign of vesicular disease.
The animals were also subject to post-mortem inspection for an Official Veterinary Doctor or certified by the Animal Health Authority.
- ❑ The animal or animals were properly bled during the slaughtering and the channels obtained have remained in maturation at more than 2°C, at least for 24 hours, before de-

boning in a separated part of the slaughterhouse, extracting, in addition, the main blood vessels and lymphatic nodules. The verification of pH must result less than 6.

- ❑ The slaughterhouse where the animals were slaughtered is officially authorized for exporting meat by the exporter country and approved by the National Competent Authority of the importer country, considering the Codex Alimentarius FAO-OMS regulations concerning ante-mortem and post-mortem inspection, opinions of the inspections and the hygiene of fresh meat, under sanitary official supervision and that is located in the area of origin of the animal or animals, of which the meat or meats were obtained.
- ❑ The meat or meats were inspected by an Official Veterinary Doctor or designated by the Animal Health Authority, that has verified that the organoleptic and preservation characteristics correspond.
- ❑ The meat is supported by an official certificate of the Competent Authority in the exporter country stating that is fit for human consumption.
- ❑ The meats were identified with the inspection seal applied with nontoxic ink, and packed in special cases of first use with a label that indicates the slaughterhouse or the establishment of origin.
- ❑ The meat or meats were transported in containers or adapted vehicles to keep the refrigeration or the freezing, according to the case, that have been cleaned and disinfected before loading.
- ❑ To finish the inspection, the Animal Health Authority pre-sealed and stamped the seal in the container or thermo-containers or refrigerated vehicles, so that they can only be removed arriving destination.

A.17. Hens, chickens or turkeys whole or parts, liver or edible offals of birds, refrigerated or frozen

Note: Poultry and poultry products cannot enter Peru due to a change in import requirements. The following are the requirements as stated in the Resolution 449 of January 23, 2005 of the Andean Commodity Sanitary Regulation for animal and animal products and sub-products imports from non Andean member countries.

Poultry Meat and edible offals must be supported by an animal health certificate issued by the Animal Health Authority of the exporting country, on which appear the accomplishment of the following requirements:

- ❑ They come from animals that were born, raised and fed in the exporter country.
- ❑ The bird or birds were derived from a country free of High Pathogenic Avian Influenza and the Velogenic Viscerotropic Newcastle Disease or from areas that were recognized as suitable for importation through risk analysis by the importer country.
- ❑ The slaughterhouse where the birds were processed has official authorization of the exporter member country and approval of the importer member country, which has been issued according to the established regulations of Codex Alimentarius FAO-OMS and works under permanent official supervision of the Animal Health Authority of the exporter country.
- ❑ The birds were subject to ante-mortem and post-mortem inspection by an official Veterinary Doctor or certified by the Animal Health Authority in the exporter country.
- ❑ Have been conditioned in polyethylene wrappings or other authorized product container for food use, with the name and location of the processing plant of origin and the official inspection, and packaged in pre-sealed cases, properly labeled, where the packaging date is stated.
- ❑ Are supported by an official certificate of the Competent Authority in the exporter country stating that is fit for human consumption.

- ❑ Are transported in containers or special thermo refrigerated vehicles that guarantee the refrigeration or frozen temperature using thermograph, according to the case.
- ❑ Containers or transport vehicles were washed and disinfected using products authorized by the exporter country and have been pre-sealed so that they can only be removed by the Animal Health Authority of the importer country.

Paragraph:

In those cases that the Animal Health Authority in the country of destination consider necessary, samples by container should be taken for the analysis of the organoleptic characteristics, additive determination, toxic traces and microbiologic analysis, tests that should be done in official laboratories.

In case of finding hygienic or sanitary deficiencies against human and animal health, the competent national authority will proceed to take pertinent measures.

A.18. Hen, poultry or turkey, mechanically de-boned, smoked, salted or in brine, marinated or condimented

Note: Poultry and poultry products cannot enter Peru due to a change in import requirements. The following are the requirements as stated in the Resolution 449 of January 23, 2005 of the Andean Commodity Sanitary Regulation for animal and animal products and sub-products imports from non Andean member countries.

Prepared poultry meat must be supported by an animal health certificate issued by the Animal Health Authority of the United States, on which appear the accomplishment of the following requirements:

- ❑ Comes from animals that were born, raised and fed in the exporter country.
- ❑ The bird or birds were derived from a country free of high pathogenic Avian Influenza and the Velogenic Viscerotropic Newcastle disease or from areas that were recognized by the importer country as suitable for importation through risk analysis.
- ❑ The slaughterhouse where the birds were processed have official authorization of the exporter member country and approved by the importer member country, which have been issued according to the Codex Alimentarius FAO-OMS regulations and that works under official supervision of the Animal Health Authority in the exporter country.
- ❑ The birds were subject to ante-mortem and post-mortem inspection by an official Veterinary Doctor or certified by the Animal Health Authority in the exporter country.
- ❑ Are supported by an official certificate of the Competent Authority in the exporter country stating that is fit for human consumption.
- ❑ Have been conditioned in polyethylene wrappings or other authorized product container for food use, with the name and location of the processing plant of origin and the official inspection, and packaged in pre-sealed cases, properly labeled, where the packaging date is stated.
- ❑ The exporter will present a statement of the processing company on which shows the elaboration process, indicating the class and total quantity of the additives used, as well as the physical and chemical processes used.
- ❑ Are transported in containers or especial thermo refrigerated vehicles that guarantee the refrigeration or frozen temperature using thermograph, according to the case.
- ❑ Containers or transport vehicles have been washed and disinfected using products authorized by the exporter country and have been pre-sealed so that they can only be removed by the Animal Health Authority of the importer country.

Paragraph:

I. In those cases that the Animal Health Authority of the member country consider necessary, samples by container should be taken for the analysis of the organoleptic characteristics, additive determination, toxic traces and microbiologic analysis, tests that should be done in official laboratories. The product will not be admitted until the results are known.

II. The present requirements consider that the elaboration process should modify the fresh meat characteristics.

III. For hen, chicken or turkey, salted, the product should be covered with sodium chloride, in thick or fine grain, equivalent to 10% of the meat or offals weight, and be presented in pieces or parts individually separated. Otherwise, the internment should not be authorized.

IV. For hens, chicken or turkey, brined, the product should be submerged in a solution of sodium chloride and water, at least at a 26% of concentration, in addition, it could contain sugar, nitrates and nitrites. The solution should be equivalent to minimum 20% of the meat or offals total weight and be presented in pieces or parts separated individually. Otherwise, the internment should not be authorized.

B. Plant and Plant Products

Products	Specific Attestations on the Certificate
CRF 2	
Naturally Dried fruit	
All species, except nuts	No additional declaration.
CFR 3	
Vegetable Fibers	
Cotton (not carded or combed)	Product free of <i>Anthonomus grandis</i> .
Fresh Fruit	
Plums	Area of production is free of <i>Bactrocera dorsalis</i> , <i>Anastrepha ludens</i> . Product is free of <i>Cydia molesta</i> , <i>Cydia prunivora</i> , <i>Conotrachelus nenuphar</i> .
Peaches	Area of production is free of <i>Bactrocera dorsalis</i> . Product is free of <i>Cydia molesta</i> , <i>Cydia prunivora</i> , <i>Conotrachelus nenuphar</i> .
Kiwi	No additional declaration.
Grapes	No additional declaration.
Nectarines	Area of production free of <i>Bactrocera dorsalis</i> . Product free of <i>Cydia molesta</i> , <i>Cydia prunivora</i> , <i>Conotrachelus nenuphar</i> .
Apples	Area of production free of <i>Bactrocera dorsalis</i> . Product free of <i>Cydia molesta</i> and <i>Cydia prunivora</i> .
Pears	Area of production free of <i>Bactrocera dorsalis</i> . Product free of <i>Cydia molesta</i> and <i>Cydia prunivora</i> .
Citrus (from California)	Area of production free of <i>Xanthomonas axonopodis</i> pv. <i>citri</i> , <i>Bactrocera dorsalis</i> , <i>Bactrocera tryoni</i> , <i>Anastrepha suspense</i> , <i>Anastrepha ludens</i> . Product free of <i>Diapotha citri</i> .
	Fresh fruit must be packed in new and labeled boxes, and will be transported in cold refrigerated containers sealed and binded.
Nuts	
Almonds (with shell)	Product free of <i>Amyelois transitella</i> . Fumigation Treatment with Methyl Bromide ²
Almonds (without shells)	Product free of <i>Amyelois transitella</i> .

Products	Specific Attestations on the Certificate
Nuts	
Pistachio (dried)	Product free of <i>Amyelois transitella</i> . Fumigation Treatment with Methyl Bromide ²
Nuts (with shell)	Product free of <i>Cydia latiferreana</i> , <i>Amyelois transitella</i> and <i>ectomyelois ceratoniae</i> . Fumigation Treatment with Methyl Bromide ²
Nuts (without shells)	Product free of <i>Cydia latiferreana</i> , <i>Amyelois transitella</i> and <i>Ectomyelois ceratoniae</i> .
	Product must be contained in new packages of first use (except for bulk products).
Woods without Preservation Treatment	
Wood Palletes	See note 6.
Oregon Pine	No additional declaration.
Grains	
Wild celery	No additional declaration.
Sesame	No additional declaration.
Milled rice	No additional declaration.
Peas	No additional declaration.
Oat	No additional declaration.
Barley	No additional declaration.
Bean	No additional declaration.
Chick peas	No additional declaration.
Lentils	Product free of <i>Ahasverus advena</i> and <i>Corcyra cephalonica</i> .
Corn	Product free of <i>Corcyra cephalonica</i> , <i>Ahasverus advena</i> , <i>Latheticus oryzae</i> . Fumigation Treatment ^{3a,b}
Peanuts	Product free of <i>Corcyra cephalonica</i> . Fumigation Treatment ^{3b}
Millet	Product free of <i>Corcyra cephalonica</i> , <i>Trogoderma variable</i> , and <i>Cirsium arvense</i> . Fumigation treatment ^{3a,b}
Soy	No additional declaration.
Pepper	No additional declaration.
Wheat	Area of production was supervised and found free of <i>Tilletia indica</i> . Fumigation treatment ⁴
CRF 4	
Botanical Fruit Seeds	
Citrus	Free of <i>Spiroplasma citri</i> .
Macadamia	Product free of <i>Nematospora coryli</i> . Disinfection treatment before shipping ⁵
Papaya	No additional declaration.
Avocado	Free of <i>Pseudomonas syringae</i> pv. <i>Syringae</i> .
Botanical foraging seeds	
Foraging seeds	Product free of <i>Cirsium arvense</i> , <i>Papaver spp.</i>
Botanical seeds of grains	
Rice	Free of <i>Sarocladium oryzae</i> , <i>Tilletia barclayana</i> . Product free of <i>Aphelenchoides besseyi</i> , <i>Corcyra cephalonica</i> , <i>Liposcelis Entomophila</i> . Disinfection treatment before shipping with a mix of Benomyl or Thiram with Diazinon.
Peas	No additional declaration.
Oats	No additional declaration.
Cereal rye	Found free of <i>Phaeosphaeria nodorum</i> . The product comes from an area that was supervised and found free of <i>Tilletia indica</i> , <i>Tilletia controversa</i> . Disinfection treatment before shipping ⁵
Beans	Found free of <i>Curtobacterium flaccumfaciens</i> pv. <i>Flaccumfaciens</i> , <i>Phaeoisariopsis giseola</i> . Disinfection treatment before shipping ⁵

Products	Specific Attestations on the Certificate
Corn	Found free of <i>Cochliobolus heterostrophus</i> , <i>Stenocarpella maydis</i> , <i>Stenocarpella macrospora</i> , <i>Sphacelotheca reiliana</i> , <i>Pseudomonas syringae</i> pv. <i>Syringae</i> . Product free of <i>Corcyra cephalonica</i> . Disinfection treatment before shipping ⁵
Sorghum	Found free of <i>Sarocladium oryzae</i> . Disinfection treatment before shipping ⁵
Soybeans	Found free of <i>Phomopsis longicolla</i> , <i>Cercospora kikuchii</i> , <i>Cercospora sojina</i> , <i>Peronospora manshurica</i> , <i>Curtobacterium flacc,umfaciens</i> pv. <i>Flaccumfaciens</i> , <i>Pseudomonas syringae</i> pv. <i>Syringae</i> Soybean mosaic potyvirus. Disinfection treatment before shipping ⁵
Wheat	Found free of <i>Phaeosphaeria nodorum</i> , <i>Pseudomonas syringae</i> pv. <i>Syringae</i> . The product comes from a supervised area free of <i>Tilletia indica</i> and <i>Tilletia controversa</i> . Disinfection treatment before shipping ⁵
Botanical forest seeds	
Pine	Found free ¹ of <i>Mycosphaerella pini</i> . Disinfection treatment before shipping ⁵
Botanical flower seeds	
Any Species	No additional declarations
Botanical seeds of industry cultivated species	
Marigold	Product free of <i>Sonchus arvensis</i>
Cotton	Product free of <i>Anthonomus grandis</i>
Tobacco	Product free of <i>Pseudomonas syringae</i> pv. <i>syringae</i>
Sunflower	Found free ¹ of <i>Plasmopara halstedii</i>
Botanical vegetable seeds, roots of foodstuffs	
Potatoes	Disinfection treatment before shipping ⁵
Peppers	Found free of <i>Xanthomonas vesicatoria</i> .
Plants for sowing	
Calathea, in vitro	Product from plant mothers free of <i>Pseudomonas cichorii</i> . The product must not be transported on vegetal or animal origin substratum, soil or sand. It is subject to two post-entry quarantine inspections for six months.
Calathea, with roots	Product obtained from "in vitro" plants, roots in sterile soil, and free of: <i>Pseudomonas cichorii</i> , <i>Stenotaphyonemus furcatus</i> . If the plant comes with substratum, this has to be free of pests certified by the USDA. Pre-shipment treatment with: immersion of Kasugamicina 2%, doses of 1/1000 or other equivalent registered by USDA. It is subject to sampling and to two post-entry quarantine inspections for six months.

All plants and plants products:

- Should be exported to Peru free of soil or other type of vegetable substratum not sterile.
- When product containers are used, these have to be new and of first use and if necessary, approved by SENASA.
- Should be transported in clean and disinfected environments, and when corresponds, refrigerated and accommodated to facilitate inspection and if necessary apply the respective treatment.
- Only botanical seeds for forest or fruits will be subject to a post entry quarantine procedure, to discard the presence of risk of pests that are hard to intercept at point of entry and that generally appear during the active growth of the plant.

Notes:

¹ The term "found free of" corresponds with the seeds that come from a mill that was officially inspected by the ONPF of the country of origin during the period of active cultivation.

² The products that require the treatment of fumigation, will be fumigated prior shipment using one of these doses of Methyl Bromide: 40 g/m³ / 12 hours/ equal to or above 32° C; 56 g/m³ / 12 hours/ between 27 and 31° C; 72 g/m³ / 12 hours/ between 21 and 26° C; 160 g/m³ / 12 hours/ between 16 and 20° C; 192 g/m³ / 12 hours/ between 10 and 15° C; 192 g/m³ / 12 hours/ between 4 and 9° C. The fumigated product must have a minimum ventilation of 12 hours.

³ The products that require a fumigation treatment will undergo the process prior to boarding of shipments with:

- a. A dosis of Methyl Bromide of: 40 g/m³ / 12 hours of exposure to a temperature above or equal to 32° C; 56 g/m³ / 12 hours/ 27-31° C; 92 g/m³ / 12 hours/ 21- 26° C; 96 g/m³ / 12 hours/ 16- 20° C; 120 g/m³ / 12 hours/ 10- 15° C; 144 g/m³ / 12 hours/ 4 - 9° C.
- b. A dosis of fosfomina at: 3 g/m³ / 72 hours of exposure to a temperature between 16 and 20° C; 2 g/m³ / 96 hours of exposure to a temperature above 21° C; 2 g/m³ / 120 hours of exposure to a temperature between 16 and 20° C; 2 g/m³ / 144 hours of exposure to a temperature between 11 and 15° C; 2 g/m³ / 240 hours of exposure to a temperature between 5 and 10° C.

⁴ The product will be fumigated previous shipment with Methyl Bromide (see Note 2) or Fosfamina at a dosis of 3 g/m³/72 hours/ 16-20° C; 2 g/m³/96 hours/ more than 21° C; 2 g/m³/120 hours/ 16-20° C; 2 g/m³/144 hours/ 11-15° C; 2 g/m³/240 hours/ 5-10° C.

⁵ The disinfection process can be with: Captan (5g/ Kg of seeds) or Benomyl (2 g/ Kg of seeds) or any other products/simulated treatment.

⁶ Wood Pallets:

Wood pallets are under the Peruvian Wood Packaging regulation of February 28, 2005. This regulation has been partially implemented in September 1, 2005 and will be enforced on February 2006. Other wood packaging subject to the application of this regulation are stowage wood, cages, blocks, cases, cargo planks, pallet braces and wheel shoes, whose thickness is larger than 6 mm, as well as any packing that accompanies any basic imported or exported product.

SENASA will verify randomly that wood packaging used for transport of merchandises from abroad or in transit and that has received any of the phytosanitary treatments approved in the International Standard for Phytosanitary Measures (ISPM) No. 15 for wood at country of origin bear the approved marking concurring with ISPM No. 15. Marking should appear visibly on both opposite sides of the packing.

SENASA will verify randomly that any wood packaging that has received any of the phytosanitary treatments approved in ISPM No. 15 for wood at country of origin and used for transporting any shipment from abroad or in transit in national territory at ports, airports or frontier posts; bear the approved marking concurring with ISPM No. 15. Marking should appear visibly on both opposite sides of the packaging.